



**ENVIRONMENTAL HEALTH & PROTECTION**  
**400 East Gray Street Louisville, Kentucky 40202**  
**(502) 574-6650 F (502) 574-6657**  
**TEMPORARY FOODSERVICE PERMIT APPLICATION**

**OWNER INFORMATION**

Owner/Operator Name \_\_\_\_\_

Address \_\_\_\_\_ Phone \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip Code \_\_\_\_\_

**FACILITY INFORMATION**

Name of Concession Stand \_\_\_\_\_

Type of Food Served \_\_\_\_\_

Location \_\_\_\_\_

Phone number & Contact Name \_\_\_\_\_

List the name and location of each concession stand. Each stand will require a separate permit.  
**A PERMIT TO OPERATE A TEMPORARY FOODSERVICE FACILITY IS REQUIRED**  
**BY KRS 219:011 et. seq.**

No person shall operate a temporary foodservice facility without first having a permit issued by  
Environmental Health and Protection.

Date of Operation \_\_\_\_\_

Permit Fee 1-3 Days = \$25

4-14 Days = \$30

Facility# \_\_\_\_\_

Receipt# \_\_\_\_\_

Date: \_\_\_\_\_

**MAKE CHECK PAYABLE TO:**  
**LOUISVILLE METRO GOVERNMENT**

Applicant Signature \_\_\_\_\_ Date \_\_\_\_\_

Department Representative \_\_\_\_\_

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## **Basics of Temporary Foodservice**

1. Temperatures – Cold foods must be held at 45 or colder, hot foods at 140 or hotter. A metal-stem thermometer (0-220 degrees) must be provided.
2. Hand-washing (with free-flowing water wasting to a bucket). Water coolers with a spigot are ideal. Have paper towels and soap.
3. Sanitizing-Need three (3) containers of at least 2 ½ gallon size to wash, rinse in plain water, and sanitize in bleach water. Bleach water needs to be between 50-200 ppm. You will need paper test- strips to test the bleach residual.
4. Proper Storage of Food and Single Service articles. They must be stored off of the ground or the floor.
5. Cannot save potentially hazardous leftover at end of the day (because of the lack of quick cooling equipment).
6. Must provide screening when needed.